

HAPPY HOUR

MONDAY-FRIDAY • 4:30PM-7PM

\$4

Fried Artichokes

lemon basil aioli

Mediterranean Hummus Tasting

avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Truffle Skinny Fries & More

Parmesan cheese

\$5

Ahi Nachos*

seared atop fried wontons,
pickled ginger, wasabi cream

Lettuce Wraps

wok-seared chicken, Thai peanut sauce,
cucumbers, carrots, mushrooms, sweet soy
glaze

Spinach & Artichoke Dip

tomatoes, basil, crostinis

\$6

Firecracker Shrimp

tempura fried, tossed in a
spicy kim chee sauce

Kim Chee Calamari

lightly fried with crisp vegetables

Mediterranean Chicken Pita

grilled branzino herb chicken,
shaved lettuce, tomatoes,
cucumbers, tzatziki sauce

\$7

Fish Tacos

blackened, warm tortilla, cabbage,
Jack cheese, pico de gallo,
ranch dressing

Prime Rib Sliders

caramelized onions, Jack cheese,
horseradish sauce

Shrimp Tacos

lightly fried, warm tortilla, cabbage,
Jack cheese, pico de gallo, kim chee

AVAILABLE IN BAR & LOUNGE ONLY

Before placing your order, please inform your server if anyone in your party has a food allergy. Nutritional information available upon request. *NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

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\$7 COCKTAILS

Fleur D'Lis
Mango Mojito
Monarch Margarita
Moscato Sangria
Pomegranate Mojito
Pomegranate Martini

\$6 WINES BY THE GLASS

Beringer White Zinfandel
Grace Lane Riesling
Lindeman's 'Bin 65' Chardonnay
Snap Dragon Cabernet Sauvignon
BV Coastal Merlot

\$4 WELL SPIRITS

Vodka	Rum
Gin	Bourbon
Tequila	Scotch

Additional charge will apply for Martinis & Rocks pours

\$2.5 DOMESTIC

BOTTLE SELECTIONS

Bud Light
Coors Light
Miller Lite

\$3.5 IMPORT & SPECIALTY

BOTTLE SELECTIONS

Corona Extra
Guinness
Michelob Ultra
Samuel Adams Boston Lager
Stella Artois Belgian Lager
Yuengling Lager

AVAILABLE IN BAR & LOUNGE ONLY
Happy Hour not available on select holidays and weekends.